Blendtec®

Manual and Recipe Book

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Important Information and Safeguards

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING YOUR *Mix n Blend II™*

1. **SAFETY CERTIFICATION**
   This machine is certified by ETL (Report No. 3018204-4, 3018204-2 & 3018204-3).
   It also complies with UL standard 982 4th ed. 11-29-2001, and to CSA standard C22.2 No. 195-m 1987, Nov. 1990, R 1994.

2. **CERTIFICATION**
   The *Mix n Blend II™* and its accessories are certified by NSF International (NSF) under Blendtec® in the NSF Official Listing.

3. **AVOID CONTACT WITH MOVING PARTS**
   - Keep fingers, hands, hair, and clothing away from all moving parts.
   - Keep all utensils away from the drive socket, blender jar blades, and whisks during operation. Metal utensils may cause damage.
   - **NEVER** put hands into the blender jar or add substances by hand when the blender jar is on the motor base.
   - **NEVER** touch the blade with your fingers whether it is on or off the motor base.
   - **NEVER** place jar into drive socket if blender motor is operating.
   - **DO NOT** rock the blender jar during operation.

4. **KEEP THE MACHINE AWAY FROM AND OUT OF ANY WATER OR LIQUID**
   To protect against the risk of electrical shock do not put the *Mix n Blend II™* power unit in water or other liquid. Do not use the machine outdoors where it is subject to precipitation.

5. **NEVER OPERATE THE MACHINE IF IT APPEARS DAMAGED**
   If the machine malfunctions call your service agent first. If it is dropped or damaged in any way, return the unit to a Blendtec service agent immediately for examination, repair, electrical or mechanical adjustment, or possible replacement.

6. **NEVER PUT NON-FOOD ITEMS INTO BLENDER JAR OR MIXING BOWL**
   Metal utensils, rocks, and glass are dangerous if placed in jar or bowl. Damage caused by such foreign objects will void the warranty. Keep hands and utensils out of the blender jar or mixing bowl while in use to reduce the risk of severe injury to persons or damage to the machine. Utensils may only be used when the machine is not running.

7. **NEVER OPERATE THE BLENDER WITHOUT THE LID IN PLACE**

8. **NEVER OPERATE THE BLENDER USING ATTACHMENTS NOT SOLD BY BLENDTEC**
   The use of any unauthorized attachments may cause fire, electric shock, and/or injury and will void the warranty.

9. **CONTAINER MUST BE PROPERLY IN PLACE WHILE APPLIANCE IS OPERATING**

10. **BLADES ARE SHARP! HANDLE CAREFULLY!**

11. **WHEN BLENDING HOT LIQUIDS, THE VENTED LID WILL ALLOW PRESSURE RELIEF. BE CAREFUL NOT TO COME IN CONTACT WITH ANY STEAM COMING FROM THE CLEAR CENTER LID.**

12. **POWER CORD PRECAUTIONS**
   - **NEVER** operate with a damaged cord or plug. If the electrical cord is damaged it must be replaced by the manufacturer or authorized service agent to avoid a hazard.
   - **DO NOT** permit the cord to hang over the edge of the work surface.
   - **NEVER** use an extension cord with the machine.
   - **UNPLUG** the machine when not in use or while

cleaning. Remove beaters from mixer before washing.

13. **NEVER ATTEMPT TO REPAIR THE POWER UNIT.** NEVER REMOVE THE MOTOR COVER. THE MOTOR DOES NOT CONTAIN SELF-ADJUSTABLE OR SERVICEABLE PARTS. A QUALIFIED SERVICE AGENT MUST MAKE ALL SERVICE ADJUSTMENTS. REMOVING THE COVER OR ATTEMPTING TO SERVICE THE UNIT WILL *VOID THE WARRANTY.*

14. **TURN THE POWER SWITCH OFF WHEN NOT IN USE**
The power switch (ON/OFF switch) is located at the front right corner, at the bottom edge of the machine.

15. **AVOID TOUCHING THE BLENDER DRIVE SOCKET AFTER EXTENSIVE USE**
The blender drive socket may become hot after numerous cycles.

16. **CLOSE SUPERVISION IS NECESSARY WHEN THIS APPLIANCE IS USED BY OR NEAR CHILDREN OR PERSONS WITH REDUCED CAPABILITIES.** Further, children and persons with reduced capabilities should not play with the appliance at any time.

17. **THE *Mix n Blend II™* IS INTENDED FOR HOME USE ONLY! ANY USE OF THE MACHINE FOR COMMERCIAL PURPOSES VOIDS ALL WARRANTIES.**

18. **ALL REMOVABLE PARTS ARE DISHWASHER SAFE ON TOP RACK ONLY. DISHWASHER TEMPERATURE SHOULD NOT EXCEED 220° FAHRENHEIT.**

These precautions are intended to help prevent personal injury and/or damage to the machine.

SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

Component Overview

1. ***POWER UNIT***
This is the main part of the mixer that includes the electrical controls, the motor assembly, drive gears, and the control panel. Each unit has been factory tested to ensure that all internal components are in proper working order. The cover must not be removed. There are no adjustments that can be made and no serviceable parts within the power unit. All service must be performed by the Blendtec factory or authorized service representatives. Removing the cover may result in damage to the machine and **will void the warranty.**

2. ***POWER SWITCH***
The power switch is located on the lower right corner of the machine (below the control panel). Power can be immediately turned off using this switch.

3. ***LOW SPEED DRIVE***
Because of the great variety of options on the *Mix n Blend II™*, two drives are required. The low Speed drive is located on the lower left section of the machine and operates the mixing attachments inside the mixing bowl.

4. ***HIGH SPEED DRIVE***
The high speed drive is located on the upper right side of the mixer and is used to drive the blender.

5. ***CONTROL PANEL***
The control panel is used to control all functions of the *Mix n Blend II™*. The chart below gives a brief overview of the button functions:

BUTTON	FUNCTION
Jar	Accesses the Blender Menu
Bowl	Accesses the Mixer Menu
Auto-Knead	Starts Auto-Knead cycle
Speed	Manually adjust speed setting
Time	Manually adjust length of cycle
Up/Down Arrows	Scrolls through cycle menus, adjusts speed and time settings
Pulse	Pulses at maximum speed while button is pressed
Start/Stop	Starts and stops cycles and/or manual operations

More on the functionality of the control panel can be found in the Operating Instructions.

6. ***DRIVE SHAFT***

The drive shaft is used in all mixing operations. The shaft fits into the low speed drive. To protect the motor and gear assemblies, the drive shaft has been designed to be the weakest link as power is transferred from the motor to the dough hook or whisk assembly. This built-in, fail-safe design will prevent serious gear or motor damage from occurring in the event that rotation of the dough hook or whisks becomes excessively difficult. Always adjust all non *Mix n Blend II™* bread recipes by using at least 15% less flour. Most recipes call for "excess" flour to accommodate kneading by hand.

The drive shaft is designed to break so as to protect the motor and gear assembly if too much flour is added. Foreign objects, such as spoons, measuring cups, etc., placed or dropped into the bowl can also break the drive shaft. The drive shaft is not included in the warranty.

7. ***BOWL***

The bowl is also used in all mixing operations. Rinsing your bowl with a vinegar or baking soda solution will remove oils from the surface. Avoid using sharp metal utensils or scouring pads as they could scratch or damage your bowl. To attach the bowl to the power unit, turn it counterclockwise. To release the bowl, turn it clockwise.

8. ***BOWL LID***

The bowl lid should be placed on the mixer when kneading large batches of dough. The lid helps keep the dough mass down so that proper kneading will occur. The lid opening can be used for adding ingredients or final amounts of flour to a dough mixture. Using the lid whenever operating the mixer will avoid spills or overflow of ingredients. To attach the lid to the bowl, turn it counterclockwise. To release the lid, turn it clockwise.

9. ***KNEADING ARM***

The kneading arm provides a stationary barrier which pulls and folds the dough as the dough hook turns past the kneading arm. The kneading arm is only used in conjunction with the dough hook.

10. ***DOUGH HOOK***

The dough hook is made of surgical stainless steel for long life without tarnishing. **DO NOT PLACE THE DOUGH HOOK ON THE DRIVE SHAFT UNLESS THE BOWL IS IN PLACE.**

11. ***MEDIUM WHISK ASSEMBLY***

Medium whisks are single wire whisks used for thicker batters, heavier frosting, and cookie dough. If the dough cannot be stirred with a spoon, or if it contains ingredients such as nuts or chocolate chips, then the dough hook and kneading arm should be used.

12. ***FRENCH WHISK ASSEMBLY***
    French whisks are used for meringues, whipping cream, mashing potatoes, light frosting, and pourable batters. DO NOT USE WITH STIFF BATTERS OR COOKIE DOUGH.

13. ***ACCESSORY RELEASE BUTTON***
    Attachments can be released from the mixer by depressing the release button found under the front left corner.

14. ***BLENDER JAR***
    The blender jar has a total capacity of nearly two quarts and has markings for cups and ounces. The blade is made from high quality stainless steel.

15. ***BLENDER JAR LID***
    The lid for the blender jar must be in place any time the blender is in operation. The blender lid can be easily removed by grasping one of the corners and lifting up to release it from the jar. When blending hot liquids, the vented lid will allow pressure relief. Be careful not to come in contact with any steam coming from the clear center lid.

Mixer Assembly

For smooth operation and successful food preparation, please read and become familiar with these instructions.

1. Insert the drive shaft into the mixer base.

2. Place the bowl over the drive shaft and turn the bowl counterclockwise.

3. Add the appropriate accessory to the top of the drive shaft following these precautions:

    french whisks are used for meringue, light frosting, whipped cream, pourable batters, and mashed potatoes (potatoes must be thoroughly cooked).

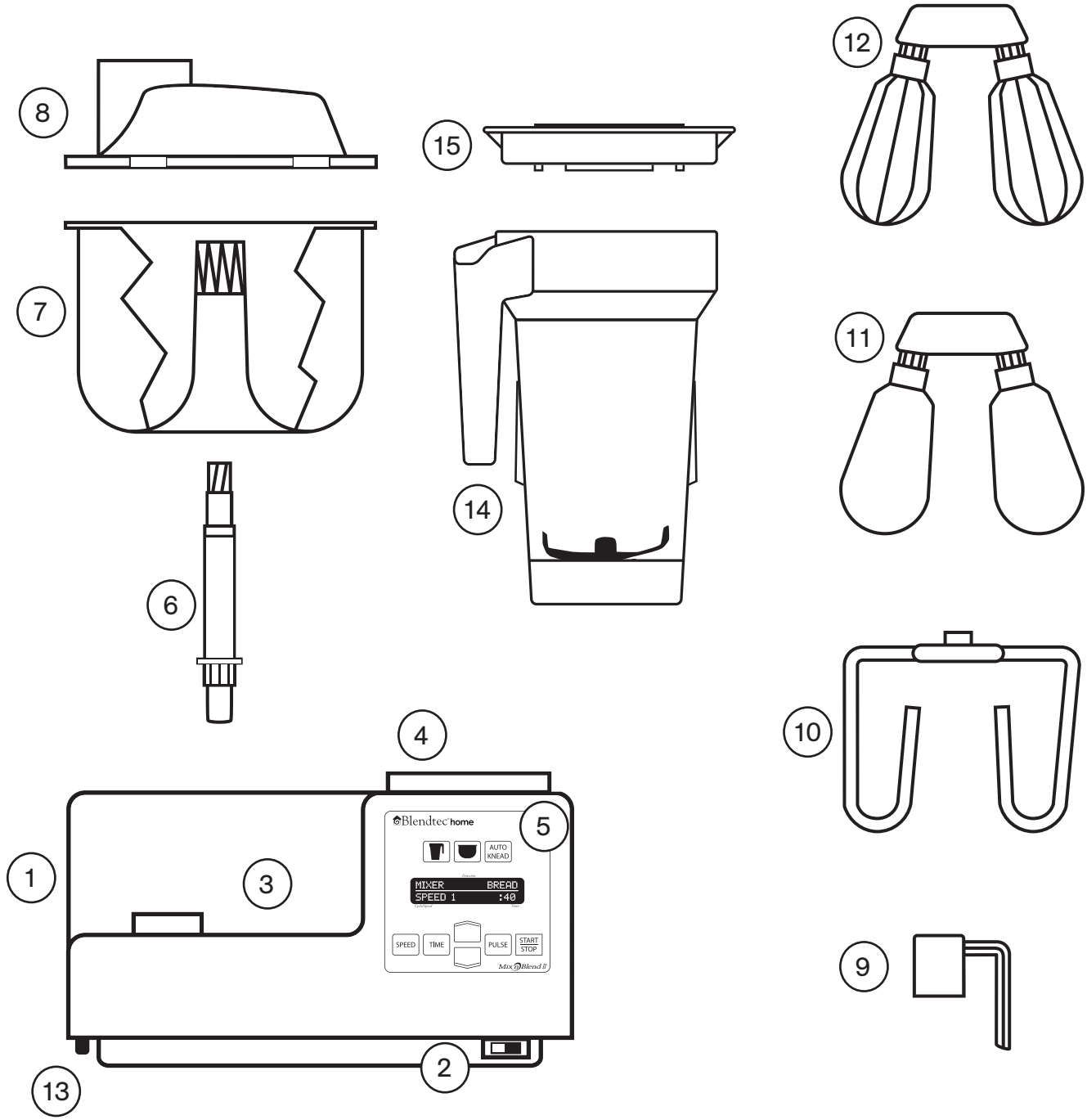
    NOTE: Using the french whisks for cookies will cause the whisk gear to fail and will void the warranty on that attachment.

    Medium whisks are used for denser dough, such as cookies. Medium whisks are designed with a single loop that lets dough through more easily.

    The dough hook is used for heavy doughs and is always used in conjunction with the kneading arm. To assemble, place kneading arm over center of mixing bowl with the arm in the 9 o'clock position. Place dough hook on top and turn in a clockwise direction until it engages with drive shaft. Make sure kneading arm is NOT directly under the lid opening.

4. Plug unit into outlet and turn on power switch.

Component Overview - Diagram



Operating Instructions

As you begin to use your *Mix n Blend II™*, you will quickly learn that its power and double whisk action will make quick work out of any mixing job. Do not over-mix your batter. Begin on Speed 3 to blend ingredients in the order specified by your favorite recipe. Increase speed as needed.

One of the unique features of *Mix n Blend II™* is its computer controlled "cycles" allowing food and drink to be prepared automatically. The following blender and mixer cycles are preprogrammed into *Mix n Blend II™*:

MANUAL OPERATIONS

When you first turn on the machine, the default mode is manual operation. **CAUTION: Keep hands clear of mixer and blender base.** Pressing the UP key at this time will start the machine at Speed 1 and will run for 5 minutes. Manual mode can be accessed at any time by pressing the SPEED or TIME buttons.

By pressing either the SPEED and/or TIME buttons while the machine is in operation, the speed and time can be adjusted by pressing the Up or Down arrows. If the mixer is inactive, the speed and time can also be adjusted in the same manner. (Press the START/STOP button to start with these settings.)

NOTE: The speed can only be adjusted while the arrows are flashing around "Speed X". The time can only be adjusted while the arrows are flashing around the time.

MIXER OPERATION - AUTOMATIC

CYCLE NAME	CYCLE TIME
Bread	See "Auto Knead" function below
Whip	1 minute 30 seconds
Cake	2 minutes 30 seconds
Regular Cookie	50 seconds
Double Cookie	1 minute 20 seconds

To access the Mixer cycles, press the Bowl button. Again use the Up/Down buttons to scroll through the cycles in the Mixer Menu. Press START/STOP to start the cycle.

AUTO KNEAD FUNCTION

This feature is unique to Blendtec. First, press the Bowl button. The first mixer cycle to appear is the Bread cycle. After placing the first set of ingredients into the mixing bowl, begin the Bread cycle by pressing the START/STOP button. The *Mix n Blend II™* begins the initial mixing of flour, yeast, water, etc.

Add the remaining flour until the dough clings to the dough hooks and pulls away from the sides of the bowl. This initial mixing period should take between 3 and 4 minutes.

IMPORTANT! Stop machine when dough pulls away from sides of bowl. Do not knead past this point. Due to the varying moisture content of the flour, the exact amount of flour needed will vary with every batch of bread made. For excellent, consistent bread, keep the initial mixing period from 3 to 4 minutes. Answering the phone or becoming otherwise distracted during this time can unduly lengthen the total mixing time and potentially over-knead your bread.

Next push the Auto Knead button to initiate the Auto Knead function. Be sure to follow your recipe, remembering that the *Mix n Blend II™* uses at least 15% less flour than recommended in standard bread recipes. **DO NOT ADD TOO MUCH FLOUR!**

The *Mix n Blend II™* now takes over developing the gluten. It will knead until the gluten is fully developed

and will stop automatically. This process takes approximately two to three minutes.

BLENDER OPERATION - AUTOMATIC

CYCLE NAME	CYCLE TIME
Smoothie	25 Seconds
Multi-Use	50 Seconds
Juice	50 Seconds
Sauces	23 Seconds
Batters	23 Seconds
Ice Crush	34 Seconds
Milkshakes	35 Seconds
Ice Cream	45 Seconds

To access the blender cycles, press the Jar button. Then use the Up/Down buttons to scroll through the cycles in the Blender Menu. Once the desired cycle has been selected, press Start/Stop to start the cycle.

Be aware that both drive sockets turn when the motor is running. When running the blender, remove the bowl and vice versa!

Cleaning Instructions

The *Mix n Blend II™* is as easy to clean as it is to use. Before cleaning make sure the main power switch is turned off and the mixer is unplugged.

POWER UNIT

Always keep the power unit far away from water. Wipe the power unit off with a soft cloth.

MIXER ACCESSORIES

Do not use harsh abrasives on any parts. Wash parts by hand with warm, soapy water or place on the top rack of a dishwasher. Dishwasher temperatures should not exceed 220 degrees Fahrenheit.

BLENDER JAR

For best results, do not wash blender jar in dishwasher. After use, blend one drop of dish soap with 1 to 2 cups of water for a few seconds. Rinse out and dry shaft and seals on bottom of jar. Allow jar to air dry in upright position. Keep metal shaft on blender jar dry after cleaning. Keep bottom of blender jar as dry as possible.

Mixer Recipes

To help you get started with your *Mix n Blend II™*, we've included some basic recipes on the following pages. These recipes have been kitchen tested in the *Mix n Blend II™* mixer. Our suggestion would be to test and try your favorite recipes.

NOTE ABOUT YEAST

The recipes in this instruction booklet use rapid or instant yeast. We recommend Fermipan® Instant Yeast available either from Blendtec or from a bakery supply store in your area. If you are not able to use the rapid or instant yeast you will need to let the dough rise once before you form the loaves.

TIPS FOR MAKING BREAD

1. Use instant yeast.
2. Put dough into pan seam side down.
3. Use medium size pans or smaller. Bread tends to fall with large size pans.
4. Form bread dough into loaves as quickly as possible, as yeast starts acting quickly.
5. When making fancy breads, line the baking sheet with parchment paper. This makes cleanup easier and eliminates the need to grease the baking sheet.
6. Allow dough to rise until ALMOST double in size.

The dough will continue to rise when it is baking.

7. If dough rises too much in the pans, punch it down and re-shape loaves. Allow dough to rise again before baking.

8. To give bread a softer crust, brush the top with butter or shortening after cooling for five minutes. To give bread a shiny look, brush top with egg whites or whipped egg after baking. Return to the oven for two or three minutes to cook the glaze.

9. A preheated oven provides a stable temperature which will bake bread evenly and prevent bottom from burning.

10. If bread crust is too hard, place bread in a plastic bag while slightly warm to soften the crust.

11. Baking times will vary depending on size of the loaf and temperature of the oven.

12. If using honey as a sweetener, measure vegetable oil first and use same cup to measure honey. It will slip right out.

13. Use temperature probe in microwave to heat water to just the right temperature (about 110° F, very warm but not too hot to kill the yeast).

14. If you have problems with the bread, check water temperature. Next, check yeast to be sure it is alive. (Put yeast in 1/2 cup of warm water with a dash of sugar. After approximately 5 minutes it should be foamy and bubbly.)

15. We recommend using at least 3 cups of liquid when making bread.

16. Dough can always be frozen and used later.

17. Keep initial mixing of bread ingredients within a period of 3 to 4 minutes. Long delays may cause over-kneading.

18. If bread is still rising too much or too little, contact your local county extension agency for information on the amount of yeast needed in your area. This would especially apply to bread making at high altitudes.

19. If you wish to freeze bread, cool thoroughly then put in a plastic bread sack and secure tightly. Freeze loaf whole. If you slice the bread before freezing, more surface area is open to frost. Thaw at room temperature overnight.

WHOLE WHEAT BREAD

LARGE BATCH (7-12 LOAVES)
7 cups warm water
¾ cups sugar or honey
4 tsp salt
½ cup vegetable oil
16 to18 cups flour
4 Tbsp instant yeast
¾ cup vital wheat gluten

MEDIUM BATCH (5-8 LOAVES)
5 cups warm water
½ cup sugar or honey
1 Tbsp salt
⅓ cup vegetable oil
11 to 13 cups flour
3 Tbsp yeast
½ cup vital wheat gluten

SMALL BATCH (3-5 LOAVES)
3 cups warm water
⅓ cup sugar or honey
2 tsp salt
⅓ cup vegetable oil
6 to 8 cups flour
2 Tbsp yeast
¼ cup vital wheat gluten
Combine water, sweetener, salt, and oil in mixing bowl. Select the Bread cycle under the mixer menu and

press START/STOP. While the mixer is operating add a partial amount of flour according to recipe size: 7 cups for large batch, 5 for medium, and 3 for small. Continue mixing for an additional 30 seconds. Add the yeast and lock the lid on the bowl.

Gradually add the remaining amount of flour until the dough clings to the dough hooks and stops sticking to the sides of the mixing bowl. This indicates that there is sufficient flour incorporated into the dough. This initial mixing lasts approximately 3-4 minutes.

When dough pulls away from the sides of the bowl, stop adding flour, and press the Auto Knead button. The *Mix n Blend II™* will now mix the dough until the bread reaches its peak of gluten development. It will then shut off automatically. The dough is now ready to form into loaves.

When using instant yeast, there is no need to let the dough rise before forming into loaves.

Put 2 to 3 tablespoons of oil on a clean counter. With oiled hands, remove dough hook and kneading arm and empty dough out onto counter.

Form dough into loaves. Roll each loaf in oil and place in pans. Rolling the dough in the oil keeps it from sticking to the pan and keeps the top of the bread moist as it is rising.

Allow loaves to rise in a warm oven or on a warm counter away from drafts.

For oven rising: Set oven to 150 degrees Fahrenheit for a few minutes to take the chill off, turn off and put the bread in to rise. If the oven is too hot, the bread will rise too fast and cause a hollow area at the top of the loaf.

Allow bread to rise until it is almost double in size. If loaves are in the oven, remove them before preheating the oven. (For a thicker crust, the loaves may stay in the oven while it is preheating.)

Preheat the oven to 350 degrees Fahrenheit.

Bake for 15-20 minutes in 3" x 5" pans or 20-25 minutes in 5" x 9" pans.

Bread is done when the top crust is nicely browned.

Remove one of the loaves from the oven and take it out of the pan to check the bottom crust. If it is too light, return to the oven and bake for five more minutes. Remove loaves from pans and cool on a wire rack.

WHITE BREAD

3 cups warm water
12 oz canned evaporated milk
¼ cup sugar or honey
¼ cup vegetable oil
4 cups white flour
2 Tbsp instant yeast
5 to 7½ cups white flour
2 tsp salt

Follow the same directions given for Whole Wheat Bread. Bake at 350 degrees Fahrenheit for approximately 30 minutes.

OLD FASHIONED CINNAMON ROLLS

8 to 10 cups flour
1 cup non-fat powdered milk
1 cup instant mashed potato flakes
1 cup sugar
2 tsp salt
2 medium eggs
½ cup butter or margarine, melted
3½ cups warm water
2 Tbsp instant yeast
Cinnamon/Sugar Mixture (see the recipe below)
Frosting (see right column)

Combine 2¾ cups flour, powdered milk, potato flakes,

sugar and salt in mixer bowl. Mix on Speed 5 for 10 seconds. Add eggs, butter or margarine, and water and mix 10 more seconds on Speed 5. Add the yeast and continue mixing on Speed 5. Gradually add remaining flour until dough clears the sides of the bowl. Stop adding flour and press the Auto Knead button.

Spread 2-3 tablespoons of vegetable oil on the counter. Empty dough onto the oiled counter and let rest for five minutes.

Divide dough into two pieces. Roll the first piece into a rectangle 15" x 18". The dough should be about ⅜" - ½" thick. Brush dough with 2 tablespoons softened butter or margarine and sprinkle with ½ cup cinnamon/sugar mixture.

From the longer edge, roll the dough and pinch to seal the edge.

Cut 1¼" slices. Place on greased or parchment covered pan. Repeat with the second portion of dough.

Allow to rise 30-45 minutes in a warm area.

Bake at 350 degrees Fahrenheit for 15-20 minutes.

Allow to cool for 5 minutes before frosting.

Makes 30-36 cinnamon rolls.

CINNAMON/SUGAR MIXTURE

½ cup brown sugar
½ cup white sugar
1 to 2 Tbsp cinnamon (to taste)

Place ingredients in blender and use the Pulse button to blend thoroughly.

FROSTING

2 cups powdered sugar
3 Tbsp butter or margarine, softened
½ tsp vanilla or almond flavoring
3 to 4 Tbsp milk or cream

Mix with french whisks on Speed 3 for 30 seconds. Adjust liquid or sugar to achieve desired consistency.

MASHED POTATOES

10 lbs. potatoes

Peel, cube and boil potatoes until soft. **NOTE: If they are not soft, they may cause damage to the whisk assembly.** Drain well. Place in mixing bowl. With the french whisks, mix on Speed 3 for 30-60 seconds. Add 1 cup of milk, 2 teaspoons salt, and ¼ cup butter or margarine. Use the Whip cycle (under the mixer menu), or select Speed 9 from the manual controls and whip until fluffy (30-60 seconds). Blend in one can of cream of mushroom or cream of chicken soup for variety.

MERINGUE

2 med egg whites (warm to room temperature)
¼ tsp cream of tartar
½ tsp vanilla

NOTE: It is important to thoroughly remove any vegetable oil or grease which may be coating the bowl from previous recipes. Wash the bowl, the whisk, and the spatula you will be using with hot soapy water. Rinse well with hot water. You may add 1 teaspoon vinegar or lemon juice to the rinse water. The acid will cut the grease.

Preheat oven to 350 degrees Fahrenheit.

Whip the egg whites and cream of tartar on Speed 9 until stiff – but not dry. The meringue should stand

in peaks. Add vanilla and mix on Speed 3 until vanilla is blended into meringue mixture. Do not over-mix at this stage. Spread meringue on pie, forming small peaks with the back of a spoon. Bake at 350 degrees Fahrenheit for 10-15 minutes depending on the thickness of the meringue. Meringue should be golden brown when baked correctly.

CARROT CAKE

1¾ cup sugar
¼ cup vegetable oil
¼ cup cornstarch
½ cup water
1 cup applesauce
2 cups flour
1 tsp cinnamon
1 tsp salt
½ tsp allspice
1 tsp baking soda
3 cups shredded carrots
½ cup raisins
Icing recipe (below)

Preheat oven to 350 degrees Fahrenheit. Soak raisins in warm water to soften. Combine all ingredients except raisins in mixer bowl using the medium whisks at Speed 5 for 2 minutes. Add raisins and mix 10 seconds on Speed 5.

Pour cake batter in a lightly greased 9" x 13" pan. Bake 30 minutes. Cover cake with icing when cool.

CARROT CAKE ICING

4 oz cream cheese
2 cup powdered sugar
2 Tbsp milk
1 dash salt
1 tsp vanilla

Combine ingredients in mixer bowl and mix on Speed 9 with french whisks for 2-3 minutes. Add more milk or sugar for a smoother consistency.

OATMEAL RAISIN COOKIES

¾ cups butter or margarine, softened
1 tsp salt
1¼ cups packed brown sugar
1 tsp cinnamon
2 med eggs
½ tsp nutmeg
1 tsp vanilla
2 cups rolled oats
1½ cups flour
1 cup raisins
2 tsp baking soda
½ cup chopped nuts

Preheat oven to 350 degrees Fahrenheit. Soak raisins in warm water to soften. Combine butter or margarine, sugar, eggs, and vanilla in mixer bowl and mix on Speed 5 with medium whisk until creamy. Add the flour, baking soda, salt, cinnamon, and nutmeg. Continue mixing until well blended. Replace medium whisk with dough hook and kneading arm if dough gets too thick. Add oats, raisins, and nuts. Beat on Speed 3 until well combined. Drop by teaspoonfuls on greased cookie sheet. Bake for about 8-12 minutes or until lightly golden.

LEMON BARS

Mixer Bowl:
2 cups all-purpose flour
½ cup sifted powdered sugar
1 cup butter, softened

Preheat the oven to 350°F. Add the above ingredients to the mixer bowl and mix on Speed 5 with the medium whisk until mixed. Spoon flour mixture into a 9x13 inch pan. Press into pan evenly and firmly, using fingertips. Bake at 350°F for 20-25 minutes or until golden brown.

Blender:
1/3 cup lemon juice
4 large eggs
2 cups sugar
½ tsp baking powder
¼ cup all-purpose flour
¼ cup powdered sugar

Add the lemon juice, eggs, sugar, baking powder and flour to the blender jar and secure the blender lid. Select the "Batters" cycle and press START/STOP. Pour over baked crust and bake for 22-25 minutes or until lightly browned and set. Cool and sprinkle with ¼ cup powdered sugar and cut into bars.

TIPS FOR COOKIE DOUGH

Here are some suggestions if the dough looks and tastes fine but then spreads paper thin while cooking:

1. Some shortening has a higher percentage of water and causes the cookies to spread too thin while baking.

2. Placing cookie dough on a warm cookie sheet will cause the uncooked cookie dough to spread while baking.

3. Check the expiration date on your baking powder to make sure it is current.

Blender Recipes

ORANGE JUICE SMOOTHIE

6 oz can frozen orange juice concentrate
1 cup milk
1 cup water
1 tsp vanilla
2 Tbsp sugar
1½ cups ice cubes

Select the Smoothie cycle from the Blender menu. Press START/STOP.

STRAWBERRY BANANA SMOOTHIE

1¼ cups apple juice
½ cup fresh strawberries
½ cup vanilla frozen yogurt or ice cream
1 cup ice
1 medium banana

Select the Smoothie cycle from the Blender menu. Press START/STOP.

CRUSHED ICE (SNOW CONES)

The *Mix n Blend II™* will crush ice faster and finer than you may need in a recipe. For the best results, use smaller cubes if possible and place them in the blender without water. Select the Ice Crush cycle from the Blender menu. Press START/ STOP.

SOFT-SERVE CHOCOLATE ICE CREAM

1¼ cups whipping cream
½ cup chocolate milk powder
¼ cup sugar
4 cups frozen milk cubes

Select the Ice Cream cycle from the Blender menu. Press START/STOP.

PEANUT BUTTER

2 Tbsp peanut oil
2 cups plain or honey roasted peanuts

Place peanut oil and peanuts into the blender jar. Place lid on blender jar and select the Multi-Use cycle. Press Pulse if needed for additional blending. Remove cover and scrape sides so that peanuts contact blade. Replace cover and repeat until mixture is at desired

consistency.

WHOLE WHEAT BLENDER PANCAKES

1 cup wheat
2 Tbsp sugar
1½ tsp baking powder
½ tsp salt
1½ tsp vegetable oil
1 cup milk

Place wheat in blender and select the Batters cycle. Add remaining ingredients in blender jar and continue blending on Speed 4. Pour batter onto medium hot griddle or frying pan coated with non-stick cooking spray. Cook until the top of pancakes are bubbly; turn and cook the other side until brown.

NOTE: For other grain pancakes substitute 1/4 cup of rye, oats, millet, or barley for 1/4 cup of the wheat.

If the batter is not used immediately, it may need to be blended again. Thin batter with a small amount of milk.

BANANA BREAD

1-1/2 cup flour
1 tsp baking soda
1 tsp salt
½ chopped pecans or walnuts, optional

Preheat oven to 350°F and grease a loaf pan.

Add the above ingredients to the blender jar and secure the blender lid. Press the “Pulse” button 3 times for 2-3 seconds to sift the dry ingredients. Pour dry ingredients into a mixing bowl.

2 large, very ripe bananas
2 eggs
1 cup sugar
½ cup butter, softened
½ cup sour cream
½ tsp vanilla extract

Add the above ingredients to the blender jar and secure the lid. Select the “Batters” cycle and press START/STOP. Pour wet ingredients into the mixing bowl. Using a spoon or a spatula, stir the wet and dry ingredients and nuts (optional) until blended. Pour into a greased loaf pan and bake for 1 hour or until a toothpick inserted near the center comes out clean. Yields: 1 loaf.

GREEN PINEAPPLE PARADISE

2 cups fresh pineapple
½ medium ripe avocado
2 cups spinach

Add ingredients to the blender jar following the above order and secure the blender lid. Select the “Smoothie” cycle and press START/STOP. To serve cold may add ½ cup of ice or add ½ cup water to thin.

TOMATO BASIL SOUP

2 cups tomato juice or chicken stock
2 cups diced tomatoes, fresh or canned
6-7 basil leaves

Add the above ingredients to the blender jar following the above order and secure the blender lid. Select the “Multi-use” cycle and press START/STOP.

2 Tbsp butter
½ cup cream
Salt and pepper to taste

Using a pot or pan, brown the butter over moderate heat. Stir as the butter melts and turns to a light tan color. Pour the blended soup into the pan and bring to a boil. Simmer for 15-20 minutes. Before serving, add cream and salt and pepper to taste.

BLENDER TIPS

Blended fruit drinks are as nutritious as they are easy. Use your imagination to come up with your own specialty drinks. Try any of your favorite fruits alone or in combination. Using frozen fruit makes the drink thicker and more like a shake.

Blend all ingredients with the Smoothie or Milkshake cycles, or use the Pulse button until smooth and frothy. Add more fruit juice or water if too thick. Frozen bananas especially help make the shake thicker and sweeter.

Another variation is to add milk or yogurt instead of fruit juice.

Remove overripe bananas from their peel and freeze until ready to use.

Milling Grains: The blender will grind all grains, however, it is not a mill. It is designed to do 1 or 2 cups of grain. If you need a larger amount of grain for flour we recommend that you use the Blendtec Kitchen Mill™ which will mill one pound of flour per minute. For more information visit blendtec.com

TROUBLESHOOTING

1. If you experience a problem with the blender, remove jar from base and try to twist the jar shaft. If the blade will not turn freely the blender jar is "frozen up" and will need to be replaced.

2. If you feel your bread dough is under-kneaded, continue at Speed 5 until you feel the dough is adequately kneaded.

3. If the drive shaft breaks while in the Auto Knead function, too much flour was added to the amount of liquid before pressing Auto Knead. Remember to adjust your recipe by using at least 15% less flour. Less flour results in better bread. The drive shaft is not covered by warranty.

WARRANTY

Blendtec warrants the *Mix n Blend II™* components to be free of defects in material and workmanship for a period of two years from the date of original purchase with the following exceptions: the blender jar and motor are warranted for three years. These warranties only apply to product purchased through an authorized Blendtec dealer. The following instructions apply to any servicing required under these warranties. For service outside the specified warranty, please call Blendtec Customer Service at (800) 253-6383.

1. Return the appliance postage paid to:

   Blendtec
   Attn: Service Department
   1206 South 1680 West Orem UT 84058
   Telephone: (801) 222-0888 or (800) 253-6383

2. Be sure to include your name, address, and phone number, as well as a description of the problem.
3. Submit original proof of purchase, including date.

These warranties do not cover normal wear, nor do they cover damage resulting from accident, misuse, dirt, water damage, tampering, servicing performed or attempted by unauthorized service agencies, or units that have been modified or used for commercial purposes.

ALL IMPLIED WARRANTIES INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE SPECIFIED TIME FROM DATE OF ORIGINAL PURCHASE. BLENDTEC IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. This warranty gives you specific legal rights. Other rights vary from state to state.

Notes

Blendtec®

1206 South 1680 West Orem, UT 84058
801-222-0888
blendtechome.com

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